

2016 Domaine Frey Gewurztraminer product-pdf - "Collines Granit" Alsace, France - 90 WE | Organically Grown DI

Why We're Drinking It

You loved the last release so much, we went back for more! An exclusive import of a delicious Alsatian Gewurztraminer that's perfect for white lovers curious about the grape, consider it Gewurz with training wheels, a great one with which to start your obsession, displaying a soft fruitiness and a quintessential nose of elegant rose petals that never loses its spicy edge. Yet another example of why our Panel loves any excuse to uncork a bottling from Frey, it's a testament to why Alsace is known for its aromatic whites, ripe for fresh summertime sipping.

Four reasons we love it:

- **Critical Nods.** French wine critics Gilbert and Gaillard include Domaine Frey's wines in their prestigious guide one vintage after another, and the 2011 is no exception.
 - **Alsatian Terroir.** The grapes from this wine come from three different hills composed of granitic sand, rising above a land that's neither fully French nor German, home to gingerbread-style houses between the Vosges and the Rhine.
 - **Biodynamic.** According to winemaker Julian Frey, biodynamic practices (with no chemical fertilizers) influence soil structure, stimulate plant growth, and improve nutrient content.
 - **INSIDE FACT:** When written in French, the German Gewürztraminer loses the umlaut to become simply "Gewurztraminer."
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Tasting Notes

Rose and spice aromas greet the nose and are structured and very persistent on the palate. Aromas of white flowers and stones lead into a palate that's wide and smooth, enhancing the feminine aspects of the wine.

The grapes come from three different hills composed of granitic sand, and are pressed in complete bunches with indigenous yeasts during a four-week fermentation. Aged for six months on fine lees in barrel, this wine can age for another three to five years.

VARIETAL

Gewurztraminer

ALCOHOL

13.00

SIZE

750ml

BLEND

Gewurztraminer

The Story to Know

The Frey family estate cultivates 13 hectares of vines in three communes (Dambach la Ville, Scherwiller and Châtenois). Their ancestors, from Switzerland, settled in Dambach la Ville in the 17th century and practiced polyculture. It was with the Frey grandfather Joseph and father Charles when selling bottled began.

Nathalie and Dominique brought Domaine Frey Charles et Dominique to the next level with the first exports in European countries, followed by exports to Japan, Canada, and the United States. In 1997 the family decided to move the operation under control in organic Ecocert.

Since 2001, Frey is proud to practice biodynamics. They try to provide the wine the same life energy that we give the grapes so that it is the most digestible and most sustainable possible.

Above all, the biodynamic work is caring for the earth. This is to ensure balance and to create harmonious living between land, plants and environment.

The various treatments of the vines are systematically accompanied by herbal plants (nettle, horsetail, willow). Compost and tillage are fundamental, the grapes are handpicked and paid in full on the press without crushing or stalking so as not to damage it. The pressing is done slowly and smoothly, and after fermentation, the wines are aged on the lees until spring.

Perfect Pairings

Refreshing acidity makes it ideal for cured meats, Thai food, sweet-and-sour pork, and dishes that draw out its spice.

Ratings

Very Good -Wine Enthusiast

Reviews

This sweet wine is full of lychee fruit and the lightest touch of acidity. It's on the light side and has freshness and a crisp edge, bringing out baked apple as well as peaches and a final lightly honeyed texture. Drink now. -Wine Enthusiast